Mr. Rice®

MULTI-FUNCTIONAL STAINLESS STEEL COOKER & STEAMER

INSTRUCTION MANUAL
SC-886 (3 CUPS)
SC-889 (10 CUPS)

FEATURES & BENEFITS

- Stainless steel construction: body, inner pot and cover. Will not rust, oxidize or turn black.
- Healthy cooking: all components that come in contact with food are stainless steel-helps prevent Alzheimer's disease.
- Cooks with steam to maintain nutrients.
- Multi-functional: steam, stew and cook (rice and congee).
- Heat resistant cover knob.
- Saves up to 18% in energy costs.

CAUTION & SAFEGUARDS

- Do not use if power cord is damaged. Contact Sunpentown customer service.
- Do not immerse appliance, cord or plug in water or any other liquid.
- Appliance is hot during cooking, do not touch unit's surfaces (cover and body), use knob and handles.
- Appliance is hot during cooking, supervise closely when used by or near children.
- Always unplug cord from outlet when not in use and before clearing. Allow to cool before cleaning.
- Use extreme caution when moving appliance while containing hot liquid.
- Do not place appliance on or near kitchen range or in an oven.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

Please read this manual thoroughly before operating this unit.

PARTS IDENTIFICATION

OPERATING INSTURCTIONS

Before initial use, wash cover and inner pot. Wipe body with soft cloth.

COOKING RICE

1. Measure rice using the measuring cup provided and place into inner pot.
2. Wash rice thoroughly till water is relatively clear, carefully pour out water.
3. Add the same cups of water into inner pot with measuring cup. For example, if you measured 5 cups of rice, you would add 5 cups of water. (Ratio of rice to water is 1:1, refer to chart below)
4. Using the measuring cup, add 1 to 1½ cup of water* into cooker. (*Refer to chart below)
5. Place inner pot into cooker, centered. Cover and plug in power cord.
6. Press down the COOK switch, the COOK Indicator light will illuminate.
7. If you wish the cooker to keep warm after cooking, switch the WARM switch to KEEP WARM.
8. After cooking is done, the COOK switch will pop up automatically and switch to KEEP WARM (if function is turned on).
9. Do not remove cover immediately. Allow another 15 minutes for rice to be steamed thoroughly.
10. Using the rice spoon, gently stir rice to loosen and serve.

RICE AND WATER MEASURING TABLE (cup = supplied measuring cup)

Rice (cups)	1	2	3	4	5	6	7	8	9	10
Cups of water in inner pot	1	2	3	4	5	6	7	8	9	10
Cups of water in cooker	1						1.5			
Amount of cooked rice (bowls)	2	4	6	8	10	12	14	16	18	20

(Table is based on cooking white rice.)

Note:

- To keep rice moist, do not keep in WARM function for more than 4 hours.
- If KEEP WARM function is not needed, turn the switch to OFF position.
- For firmer rice, or if rice is too soft and watery, reduce the water added into the inner pot or add more water in the cooker.
- For softer rice or when cooking brown rice, add more water into the inner pot.
- The amount of water in the cooker determines the cooking time, you may add more if desired, but at least 1 cup of water must be placed in the cooker before starting the cooking cycle.

COOKING CONGEE

1. Measure rice and wash thoroughly as stated under COOKING RICE.
2. The ratio of rice to water is 1:4 - (i.e. for 3 cups of rice, add 12 cups of water in the inner pot).
3. Add 1 to 1½ cup of water into cooker, based on your thickness preference. Do not add less than 1 cup.
4. Place inner pot into cooker, centered and cover. Press down COOK switch.
5. Do not remove cover immediately after cooking, allow congee to simmer for another 15 minutes.
6. Gently stir and serve.

CONGEE (RICE to WATER RATIO) (cup = supplied measuring cup)

Rice (cups)	1	2	3	4
Cups of water in inner pot	4	8	12	16
Cups of water in cooker	1 to 1.5			
Amount of congee (bowls)	4	8	12	16

Note:

- For best results, do not keep congee in WARM function too long.
- Amount of water in the inner pot may be adjusted to personal preference of thickness. However, water should not exceed 80% of inner pot's capacity.

STEAM

Place food to be steamed in inner pot or other cookware and add water to cooker accordingly. Refer to chart below for steaming and other cooking guidelines.

Cooking Method	Water (cups) in cooker and cooking time			Example
	1	1.5	2	
STEAM	10 min	20 min	40 min	Vegetables, fish, buns, etc.
STEW	25 min	40 min	55 min	Chicken and beef stew

- Above chart is for reference only, results may vary based on different types of food.
- Amount of water added to the cooker will determine the cooking time.
- Contents (including water) in the inner pot should not exceed 80% of its capacity.
- Do not add more than 2 cups of water in the cooker. Too much water may result in boiling water spilling out and cause scalding.

SUGGESTIONS

- Charts provided in this manual are for general guideline. Amount of water in the inner pot or cooker can be adjusted to suit your personal preference.
- For better results, it's recommended to allow rice to soak for 30 minutes before cooking. Especially recommended when cooking brown rice.
- After cooking, let Rice / Congee to continue simmer for another 15 minutes and stir before serving.
- To reheat leftover rice, add ½ cup of water into cooker and COOK. Stir rice to loosen before cooking.
- This unit cooks via steaming process, thus the amount of water added in the cooker determines the cooking time. If not enough water is added, food may not be fully cooked.

CLEANING AND MAINTENANCE

- Unplug unit and allow to cool before cleaning.
- Inner pot and cover wash with mild detergent.
- Cooker's body should be kept clean. Never use harsh chemicals, abrasive cleaners, scouring pads or metallic brushes, as these will damage the body surface.
- Due to minerals in the water added to the cooker, deposits may begin to form after usage. To clean, add 1 ~ 2 tablespoons of white vinegar into cooker, press down COOK to heat. Once vinegar boils, stop heating and remove plug. Allow vinegar to cool, then wipe clean with soft cloth.
- Over time, a vague rainbow effect may develop on the inner surface of cooker or inner pot, this is due to metal undergone heating, which is normal and not a defect of appliance.
- Water and food residues left in cooker may turn black or brown over time and use. It is recommended to wipe the inside of the cooker after each use.

SPECIFICATIONS

Model	VOLTAGE(Hz)	POWER(COOK)	POWER(WARM)	CAPACITY(CUPS)	CAPACITY(L)
SC-886	120V/60Hz 60Hz	535W / 450W	30 W	1 - 3	0.18 - 0.54
SC-889	120V/60Hz 60Hz	775W / 650W	40 W	1 - 10	0.18 - 1.8

Mr. Rice®

Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product if modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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